

# CHARDONNAY METHODE CAP CLASSIQUE 2011

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Our 3<sup>rd</sup> vintage was made from carefully nurtured Chardonnay grapes and after 27 months of lees contact, following the 2<sup>nd</sup> bottle fermentation the Brut Cap Classique was disgorged. The sparkling wine had a further 17 months of rest before releasing to the public. This fresh sparkling wine has a delicate yeasty nose with lime and melon undertones, finishing with butterscotch on the mouth.

## FOOD PARTNERS

Perfect to serve as a welcome drink, with Bobotie, Sushi, strawberries or peri-peri prawns.

## ANALYSIS

Alcohol	: 12.32 %
Sugar	: 5.1 g/l
Total Acid	: 5.5 g/l
pH	: 3.10

## AWARD

Vitis Vinifera Gold Award 2015

